REMARKS

Claims 1-24 remain in this application.

Support for Claim Amendments

Claims 1 and 6 have been amended to refer to the skin on the dough as a "superheated skin". Support for this amendment is at page 11, line 22 of the specification.

Claim 1 has been amended to indicate that superproofing is "effective for inactivating at least some yeast on the skin". Support for this amendment is at page 11, lines 3-5.

Claims 6, 11 and 23 have been amended to indicate that superproofing raises the temperature of the dough between 140°F and 160°F. Support for this amendment is at page 12, lines 26-29 of the specification.

The Present Invention

The present invention as claimed provides a dough product that includes a superproofed skin which is provided by superproofing a proofed dough. The superproofed skin removes the dough's tackiness and allows it to be easily lifted off of a conveying pan and subsequently packaged. Further, the superproofing is effective for inactivating some yeast on the superproofed skin but does not kill yeat within the dough which allows the resulting dough product to naturally rise or self-rise when finally cooked.

Rejections under 35 USC 112

Claim 1 has been amended to delete "kills at least some yeast on the skin".

Rejections over U.S. Patent No. 3,630,755 to Schiffmann

The present invention provides a dough product with a superproofed skin which is non-tacky and which can still naturally rise or self-rise when finally cooked. Manufacturing

dough products at low or ambient temperatures is difficult because the dough is moist and tacky and tends to adhere to whatever surface it contacts. This makes transferring the dough from one manufacturing step to another cumbersome and expensive. If the dough is heated at a higher temperature for very long the dough becomes partially baked or "par-baked" and loses a significant amount of its ability to naturally rise. The present invention eliminates the dough's tackiness by providing a dough product with a superproofed skin. Unexpectedly, the dough product or the present invention can still naturally rise or self-rise when finally cooked.

The '755 patent does not describe a dough product with a superproofed skin or process conditions which would produce a superproofed skin as claimed. The '755 patent describes a rapid proofing method that includes:

a first period: 90-120°F for 5-180 seconds (column 2, lines 4-7);

a second period: Maintain temperature of 90-120°F for 20-180 seconds (column 2, lines 7-8); and

a third period: 90-120°F for 180 seconds (column 2, lines 8-11).

The '755 patent emphasizes the importance of maintaining a dough temperature below 130°F with an average temperature closer to 100°F to 110°F (column 6, line 72 to column 7, line 3). The dough described in the '755 patent will never have a superproofed skin as claimed in the present application since the '755 process never heats the dough to a temperature of more than 130°F, and likely maintains a much lower temperature (100°F to 110°F). The lower temperatures and short heating times described in the '755 patent will not provide a superproofed skin as claimed. One of ordinary skill would have no motivation to process dough in accordance with the method as claimed as the '755 clearly emphasizes the importance of maintaining a temperature of less than 130°F throughout its process. Further, processing temperatures above 130°F would normally be avoided as one of ordinary skill would expect partial baking to occur which would significantly eliminate the dough's ability to naturally rise.

The Commissioner is hereby authorized to charge any additional fees which may be required in this application to Deposit Account No. 06-1135.

Respectfully submitted,

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